



## Kalettes Stir Fry

Prep time: 30 minutes

Cook time: 12 minutes

Serves: 4-6

3 tablespoons sesame oil

1 pounds of chicken, sliced into 1 inch strips

3 garlic cloves, minced

6 ounces Kalettes™, cut lengthwise

1½ cup snow peas

1 cup match stick carrots

1 cup bok choy, chopped, white stem only

2 tablespoons fresh ginger, minced

1 serrano pepper, thinly sliced

1/4 cup oyster sauce

2 tablespoon soy sauce

1 tablespoon corn starch

In a wok or large skillet over medium-high, heat the oil. Add the chicken and garlic and stir-fry for 5 minutes. Add Kalettes, snow peas, carrots, bok choy, ginger, serrano pepper and oyster sauce to the skillet. Reduce heat to medium and cook for 5 minutes.

In a small bowl, combine soy sauce and cornstarch, stirring until cornstarch dissolves. Add to skillet and toss to combine. Cook for 1-2 minutes to thicken sauce.